

hot starters

PEARL BAKING COMPANY BREAD
salted whipped butter, seasoned olive oil | 5

CLAMS & MUSSELS – VANCOUVER ISLAND, B.C.
pesto white wine butter broth, bacon lardons, grilled bread | 18

COCONUT CRUSTED PRAWNS
pineapple chutney, thai chili sauce | 10/18

DUNGENESS CRAB CAKE – WESTPORT, WASHINGTON
preserved lemon & caper remoulade, frisee | 17

CALAMARI – MONTEREY BAY, CALIFORNIA
house-pickled peppers, chipotle aioli | 13

SALTY'S TRIO
dungeness crab cake, coco prawns, fried calamari | 32

GARLIC CHILI PRAWNS
tomato, cilantro, lime, crushed avocado, grilled bread | 26

cold starters

***OYSTERS – PACIFIC NORTHWEST GF**
horseradish cocktail, raspberry mignonette
(ask your server for selections and pricing)

DUNGENESS CRAB COCKTAIL GF
horseradish cocktail, lemons | 19

PRAWN COCKTAIL GF
horseradish cocktail, lemons | 15

***GRAND SEAFOOD PLATTER**
dungeness crab, HUGE prawns, bay shrimp, lox,
oysters on the half shell | 65

soup and salads

SALTY'S WORLD-FAMOUS SEAFOOD CHOWDER
surf clams, oregon bay shrimp, scallops, washington
potatoes, applewood-smoked bacon | 8.5/10.5
+dungeness crab 7 +oregon bay shrimp 3.5

BABY ROMAINE CAESAR SALAD
garlic dressing, preserved lemon, brioche croutons,
pecorino toscano | 10

HARVEST SALAD GF
mixed greens, shaved winter vegetables, pomegranate vinaigrette,
smoked mozzarella | 12

SPICY BRUSSELS SPROUTS SALAD GF
charred brussels sprouts, spinach, red pepper vinaigrette,
bacon lardons, pecorino toscano | 12

sides (SERVES 1-2)

ROASTED BRUSSELS SPROUTS GF
bacon lardons, fig mostarda, ricotta salata | 10

BOURBON GLAZED WINTER SQUASH GF
marcona almonds, fried sage | 9

FRIED ARTICHOKEs
preserved lemon & herb vinaigrette | 10

CRISPY SMASHED POTATOES GF
herb house ricotta | 9

CREAMED SPINACH
bread crumbs | 10

BROWN BUTTER GNOCCHI
pecorino | 9

winter features

SLOW ROASTED PRIME RIB
whipped potatoes, green beans, roasted forest mushrooms,
fresh grated horseradish, au jus | 55

SEAFOOD CIOPPINO
salmon, cod, manila clams, scallops, mussels, prawns,
dungeness crab, grilled sourdough | 48

seafood

SMOKED STEELHEAD
chili squash gnocchi, blood orange balsamic reduction, fried kale,
citrus marinated butternut squash | 32

SEARED BLACK COD GF
celery root soubise, fingerling potatoes, wild mushrooms, watercress | 44
+add 2oz dungeness crab | 14

GRILLED KING SALMON
sun-dried tomato risotto, pickled peppers, fried brussels sprouts, herb oil | 42

SEARED ROCKFISH GF
soy vermicelli noodles, dungeness crab dashi broth, brussels sprouts kim chi | 30

FISH 'N' CHIPS – KODIAK, ALASKA
tempura battered cod, tartar, beer-battered fries | 22

1 LB RED KING CRAB – BERING SEA, ALASKA GF
roasted yukon gold potatoes, finocchio aioli, drawn butter | 65

2 LB LIVE LOBSTER – KITTERY, MAINE GF
roasted yukon gold potatoes, lemon herb butter | 80

2 LB LIVE DUNGENESS CRAB – WESTPORT, WASHINGTON GF
roasted yukon gold potatoes, lemon herb butter | market price

14 OZ LOBSTER TAIL – GULF OF ST. LAWRENCE, CANADA GF
roasted yukon gold potatoes, lemon herb butter | 65

meats

***SURF AND TURF GF**
5oz. petite filet, 1/2 lobster tail, broccolini,
roasted shallot mashed potatoes, béarnaise sauce | 75

***12 OZ NEW YORK – USDA PRIME GF**
roasted mushrooms, smashed potatoes, chimichurri, pine nuts | 59

***7 OZ FILET MIGNON – BORING, OREGON GF**
Certified Angus Beef
mashed potatoes, creamed spinach, roasted bone marrow,
celery leaf in mama lils' and mustard seed vinaigrette | 60

SALTY'S FRIED CHICKEN – DRAPER VALLEY FARMS, WASHINGTON
dirty rice with chorizo sausage, apple slaw, fresno hot sauce | 26

enhance your entrée

1/2 LOBSTER TAIL | 30

FRESH SEARED SCALLOPS | 10EA

1/2 LB KING LEGS | 30

1 LB DUNGENESS CRAB LEGS | 28

signature cocktails

NECTARINE MOSCOW MULE | 12
44° north nectarine vodka,
cock & bull ginger beer, fresh mint, lime

BING CHERRY AGAVE SOUR | 12
sombra mezcal, sauza 100% agave blanco tequila,
agave nectar, sour mix, bing cherry juice

HARVEST MANHATTAN | 11
stillhouse apple crisp whiskey, tuaca
buffalo trace bourbon, angostura bitters

MANGO CHILI MARGARITA | 12
olmea altos reposado tequila, ancho reyes,
mango purée, triple sec, fresh lemon and lime juice

BEE'S IN A BARRELL | 11
big gin bourbon barrell aged, limoncello,
honey syrup, lemon juice

AZTEC SAZERAC | 13
crater lake rye whiskey, aztec chocolate bitters,
sugar cube, haint absinthe rinse

MAPLE OLD FASHIONED | 12
buffalo trace bourbon, maple syrup, orange,
cherry, soda water

HUCKLEBERRY LEMONDROP | 12
44° north mountain huckleberry vodka,
cointreau, fresh lemon juice, simple syrup,
sugared rim

PASTEL MARTINI | 12
lillet, st. germain, grey goose vodka,
lemon juice, simple syrup

PORTLANDER | 11
burnside oregon oaked bourbon,
bing cherry juice, sweet vermouth, cointreau

mocktails

SMOKED TEA VANILLA MULE | 6
smoked tea vanilla syrup, n/a ginger beer,
mint, copper mug

CRANBERRY GINGER LIMEADE | 6
cranberry juice, ginger puree,
lime juice, soda water

VIRGIN PALOMA | 6
lime juice, agave syrup, grapefruit juice,
soda water, salted rim

n/a beverages

FANTASY LEMONADE OR ICED TEA | 4
strawberry, raspberry, mango, peach

FOUNTAIN SODAS | 2.75
coke, diet coke, mr. pibb, sprite, root beer,
gingerale (free refills)

FRESH BREWED ICE TEA | 2.75

**CAFE D'ARTE
COFFEE AND ESPRESSO** | 3/3.5
regular, decaf, latte, cappuccino

S.PELLEGRINO | 3.75
bottled sparkling water

red wine

PINOT NOIR | 11/42
Coelho, Oregon

PINOT NOIR | 13/50
Stoller, Oregon

PINOT NOIR | 17/66
Gran Moraine, Oregon

MERLOT | 8/30
Drumheller, Washington

UPSHOT RED BLEND | 12/46
Rodney Strong, California

MALBEC | 8/30
Ique, Argentina

ZINFANDEL | 10/38
Candor, California

CABERNET SAUVIGNON | 11/42
Seven Falls, Washington

CABERNET SAUVIGNON | 15/58
Oberon, Napa County, California

OREGON PINOT NOIR FLIGHT | 15
Coelho, Stoller, Willakenzie

SALTY'S CELEBRATED PICK | 9

white wine

PROSECCO | 10
Lamarca, Veneto, Italy (split)

SPARKLING | 10
Domaine Chandon Brut, California (split)

WHITE ZINFANDEL | 6/22
Beringer, California

ROSÉ | 9/34
Wine by Joe, Oregon

RIESLING | 8/30
Dr. L by Dr. Loosen, Germany

SAUVIGNON BLANC | 9/34
Starborough, New Zealand

PINOT GRIS | 10/38
Duck Pond, Oregon

CHARDONNAY | 10/38
Three Rivers, Washington

CHARDONNAY | 13/50
Davis Bynum, California

SALTY'S CELEBRATED PICK | 9

draft beer

**WIDMER
HEFEWEIZEN** | 6.5
PORTLAND, OR 4.9% ABV
unfiltered wheat beer cloudy, clean, citrus

**MAC & JACKS
AFRICAN AMBER ALE** | 6.5
REDMOND, WA, 5.8% ABV
rich malts, dry hops, unfiltered, caramel, nutty,
well rounded

**BONEYARD
RPM IPA** | 6.5
BEND, OR, 6.5% ABV
6 different NW hops, hop aggressive,
complex malts, balanced IPA

**BACKWOODS
PECAN PIE PORTER** | 6.5
CARSON, WA, 5.9% ABV
dark and sweet, chocolate, vanilla

**TERMINAL GRAVITY
LANDMARK LAGER** | 6.5
ENTERPRISE, OR, 4.6% ABV
light and refreshing, simple quality

**pFRIEM
BLOND IPA** | 6.5
HOOD RIVER, OR, 6.2% ABV
lemon zest, melon, citrus

bottled beers

BUD & BUD LIGHT | 3.5

COORS LIGHT | 3.5

MICHELOB ULTRA | 3.5

CORONA | 4.5

BLUE MOON BELGIAN WHITE | 4.5

HEINEKEN | 4.5

STELLA ARTOIS | 5.5

BLACK BUTTE PORTER | 5

GUINNESS (CAN) | 5.5

**SQUARE MILE,
HARD APPLE CIDER** | 5.5

NO-ALCOHOL BECK'S | 4

**SPECIAL SELECTION:
GOOSE ISLAND BOURBON
COUNTY STOUT BOURBON
BARREL-AGED IMPERIAL STOUT**
Chicago, IL, 14.7% ABV | 23

Salty's